

# Dry Stout #1

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **32**
- SRM **32.6**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

## Steps

- Temp **67 C**, Time **80 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **14.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **80 min** at **67C**
- Keep mash **15 min** at **72C**
- Sparge using **19.6 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2 kg (42.1%)	82 %	4
Grain	Strzegom Monachijski typ II	1 kg (21.1%)	79 %	22
Grain	Strzegom Czekoladowy jasny	0.25 kg (5.3%)	68 %	400
Grain	Fawcett - Pszeniczny Czekoladowy	0.5 kg (10.5%)	73 %	1001
Grain	Strzegom Bursztynowy	0.5 kg (10.5%)	70 %	49
Grain	Brown Malt (British Chocolate)	0.5 kg (10.5%)	70 %	128

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	35 g	60 min	7.5 %
Boil	Fuggles	15 g	10 min	7.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis